

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

1-19 (canceled).

20. (withdrawn-currently amended): A process for the manufacture of bread-making dough aromatized with cinnamon comprising the use of a baker's yeast selected from the group consisting of the baker's yeast having good general performance in not delayed bread-makings, resistant to stress caused by freezing when used in sweetened doughs, and which does not produce off-flavors in the presence of cinnamon, baker's yeast obtained by a process comprising using as a starting strain, a strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS CEDEX 15,~~ under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422), similar strains to said strains CNCM I-2421 and CNCM I-2422, and baker's yeast strains obtained by clean inactivation of PAD1 gene(s).

21. (withdrawn-currently amended): A process for the manufacture of frozen sweetened dough pieces comprising using a new baker's yeast selected from the group consisting of the baker's yeast having good general performance in not delayed bread-makings, resistant to stress caused by freezing when used in sweetened doughs, and which does not produce off-flavors in the presence of cinnamon, baker's yeast obtained by the process comprising using as a starting strain a strain deposited according to the Budapest

Convention with the “Collection Nationale de Cultures de Microorganismes”, Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS CEDEX 15~~, under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422), similar strains to said strains CNCM I-2421 and CNCM I-2422, and baker’s yeast strains obtained by clean inactivation of PAD1 gene(s).

22. (withdrawn): A process for the production of breadmaking dough according to claim 20 wherein the baker’s yeast used is in the form of a frozen intermediate dry yeast product.

23-24. (canceled).

25. (withdrawn): A process for the production of breadmaking dough according to claim 21 wherein the baker’s yeast used in is the form of a frozen intermediate dry yeast product.

26. (currently amended): A baker’s yeast product which:

- has good general performance in bread-making processes that do not comprise a freezing or a deep-freezing step, wherein said good general performance is determined by gas release results according to fermentometer tests A₁, A₅ and A₆ carried out with a Burrows and Harrison fermentometer
- is resistant to stress caused by freezing when used in sweetened doughs and
- does not produce bad taste or off-flavors in the presence of cinnamon,

and which is obtainable by a cultivation process for manufacturing said baker’s yeast product, comprising cultivating a starting strain selected from the group consisting of:

- isolated yeast strains deposited according to the Budapest Convention with the “Collection Nationale de Cultures de Microorganismes”, Institut Pasteur, under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422) and
- isolated/recombinant baker’s yeast strains obtainable by clean inactivation of PAD1 gene(s) in a strain of a baker’s yeast which is resistant to stress caused by freezing.

27. **(currently amended):** The baker’s yeast product according to claim 26:

- ~~which further provides~~wherein said gas release results based upon fermentometer tests A₁, A₅ and A₆ carried out with a Burrows and Harrison fermentometer are at least equivalent to gas release results obtained with a control yeast produced by a ~~process as described in Reed et al, Chapter 6, Baker’s Yeast Production, Yeast Technology, 2nd Ed., 1991,~~ cultivation process for manufacturing said control yeast, usingby cultivating a-an isolated strain deposited according to the Budapest Convention with the “Collection Nationale de Cultures de Microorganismes”, Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS CEDEX 15,~~ under the number I-2412 (CNCM I-2412) ~~as the starting strain,~~
- and ~~which~~ wherein the baker’s yeast product, when used to produce dough having a formulation of sweet Danish pastries, comprising 18% sugar by weight with respect to a total amount of flour, whereby said ~~doughis~~ dough is frozen for 100 days at - 20 °C and thereafter thawed,

- provides a total gas release measured with a zytomachygraphe for 2 hours and 30 minutes at 27 °C, of at least 20 % higher than said control yeast in a dough of the same formulation and frozen and thawed under the same conditions, and
- provides a proof time of said dough measured at 35 °C of at least 10 % lower than the proof time obtained with said control yeast in a dough of the same formulation and frozen and thawed under the same conditions.

28. **(currently amended):** ~~The~~ A baker's yeast product according to claim 26 ~~obtainable~~ ~~obtained~~ by a process for the manufacture of said baker's yeast product, comprising ~~using as~~ cultivating a starting strain, ~~a~~, wherein said starting strain is an isolated strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the number I-2421 (CNCM I-2421).

29. **(currently amended):** ~~The~~ A baker's yeast product according to claim 26 ~~obtained~~ obtainable by a process for the manufacture of said baker's yeast product comprising, ~~using as~~ cultivating a starting strain, ~~a~~, wherein said starting strain is an isolated strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, under the number I-2422 (CNCM I-2422).

30. **(canceled).**

31. **(currently amended):** ~~The~~ A baker's yeast product according to claim 26 ~~obtained~~ obtainable by a process for the manufacture of said baker's yeast product comprising

~~using~~ ascultivating a starting strain, ~~a~~ wherein said starting strain is an isolated/recombinant baker's yeast strain, which is ~~obtained~~ obtainable by clean inactivation in a strain of a baker's yeast which is resistant to stress caused by freezing of PAD1 gene(s) encoding phenylacrylic acid decarboxylase, wherein said clean inactivation is a modification which cuts out expression of inactivated genes without leading to expression of a heterologous gene.

32. **(currently amended):** The baker's yeast product according to claim 26 ~~obtained by a~~ wherein said cultivation process ~~comprising~~ comprises two or more consecutive cycles of cultivation and ~~providing a discontinuous inflow of molasses~~ is provided during the whole or part of the last cycle of cultivation.

33. **(currently amended):** ~~The~~ A baker's yeast product ~~according to claim 26~~ obtained by a process for the manufacture of said baker's yeast product comprising:

- (1) ~~using~~ ascultivating a starting strain, ~~a strain~~ selected from the group consisting of:
- isolated yeast strains deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS CEDEX 15,~~ under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422), and
 - ~~strains similar to said strains CNCM I 2421 and CNCM I 2422, wherein said similar strains share all properties common to strains CNCM I 2421 and CNCM I 2422 and/or satisfy selection tests S1, S2 and S3, and~~

- isolated/recombinant baker's yeast strains obtained by clean inactivation of PAD1 gene(s) ~~in a strain of a baker's yeast which is resistant to stress caused by freezing, and~~
- (2) ~~cultivating said starting strain according to a process comprising two or more consecutive cycles of cultivation and wherein providing a discontinuous inflow of molasses is provided during the whole or part of the last cycle of multiplication of said starting strain.~~
- 34. **(currently amended):** The baker's yeast product according to claim 26 wherein said baker's yeast product is in the form of a frozen active intermediate dry yeast product having between 70 and 80 % dry matter.
- 35. **(currently amended):** The baker's yeast product according to claim 26 wherein said baker's yeast product is in the form of a frozen active intermediate dry yeast product having between 70 and 80 % dry matter and ~~provides~~ providing the following gas releases in fermentometer tests A₁, A₅, A₆ carried out with a Burrows and Harrison fermentometer:
 - test A₁ 170 ml to 190 ml in two hours,
 - test A₅ 110 ml to 130 ml in two hours,
 - test A₆ 115 ml to 140 ml in two hours.
- 36. **(canceled).**
- 37. **(currently amended):** A baker's yeast product in the form of particles of intermediate frozen active dry yeast having between 70% and 80% dry matter and which

- has good general performance in bread-making processes that do not comprise a freezing or a deep-freezing step, wherein said good general performance is determined by gas release results according to fermentometer tests A₁, A₅ and A₆ carried out with a Burrows and Harrison fermentometer

- is resistant to stress caused by freezing when used in sweetened doughs and

- does not produce a bad taste or off-flavors in the presence of cinnamon,

and which provides the following gas releases in fermentometer test A₁, A₅ and A₆ carried out using a Burrows and Harrison fermentometer:

test A₁ 170 ml to 190 ml in two hours,

test A₅ 110 ml to 130 ml in two hours,

test A₆ 115 ml to 140 ml in two hours,

and which are obtainable by a process comprising:

(1) using as a starting strain in a cultivation process for the manufacture of said yeast product, a yeast strain selected from the group consisting of:

- isolated strains deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS CEDEX 15,~~ under the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422), and

- ~~strains similar to said strains CNCM I 2421 and CNCM I 2422 wherein said similar strains share all properties common to CNCM I 2421 and CNCM I 2422 strains and/or satisfy selection tests S1, S2 and S3, and~~

- isolated/recombinant baker's yeast strains obtained by clean inactivation of the PAD1 gene(s) in a strain of a baker's yeast which is resistant to stress caused by freezing, and
 - (2) cultivating said starting strain according to ~~a~~ said cultivation process for the manufacture of said baker's yeast product, said cultivation process comprising two or more consecutive cycles of cultivation and providing wherein a discontinuous inflow of molasses is provided during the whole or part of the last cycle of ~~multiplication~~ cultivation of said starting strain.
38. **(currently amended):** ~~A~~ An isolated baker's yeast strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", ~~Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, FRANCE,~~ under the number I-2421 (CNCM I-2421).
39. **(currently amended):** An isolated baker's yeast strain deposited according to the Budapest Convention with the "Collection Nationale de Cultures de Microorganismes", ~~Institut Pasteur, 28 rue du Docteur Roux, 75724 PARIS CEDEX 15, FRANCE,~~ under the number I-2422 (CNCM I-2422).
40. **(currently amended):** An isolated/recombinant ~~A~~ baker's yeast strain obtained by clean inactivation of the PAD1 gene(s) in a strain of baker's yeast ~~which is resistant to stress caused by freezing.~~
41. **(currently amended):** A process for the preparation of a baker's yeast product comprising using as a starting strain a cultivation process for the manufacture of said

yeast product comprising cultivating a starting strain which is an isolated, ~~a strain~~
deposited according to the Budapest Convention with the "Collection Nationale de
Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS~~
~~CEDEX 15~~, under the number I-2421 (CNCM I-2421).

42. **(currently amended):** A process for the preparation of a baker's yeast product
comprising ~~using as a starting strain~~ a cultivation process for the manufacture of said
yeast product comprising cultivating a starting strain which is an isolated ~~a strain~~
deposited according to the Budapest Convention with the "Collection Nationale de
Cultures de Microorganismes", Institut Pasteur, ~~28 rue du Docteur Roux, 75724 PARIS~~
~~CEDEX 15~~, under the number I-2422 (CNCM I-2422).

43. **(currently amended):** A process for the preparation of a baker's yeast product
comprising a cultivation process for the manufacture of said baker's yeast comprising
cultivating a starting strain which is ~~using as a starting strain, a strain selected from the~~
~~group consisting of:~~

- ~~strains similar to strains deposited according to the Budapest Convention with the~~
~~"Collection Nationale de Cultures de Microorganismes", Institut Pasteur, Paris, under~~
~~the numbers I-2421 (CNCM I-2421) and I-2422 (CNCM I-2422) wherein said similar~~
~~strains share all properties common to CNCM I-2421 and CNCM I-2422 strains~~
~~and/or satisfy selection tests S1, S2 and S3, and~~

a baker's yeast strain obtained by clean inactivation of the PAD1 gene(s) in a baker's
yeast which is resistant to stress caused by freezing.

44. **(currently amended):**): A—The process for the preparation of a baker's yeast product according to claim 41 wherein said starting strain is cultivated according to a process comprising two or more consecutive cycles of cultivation ~~and providing wherein~~ a discontinuous inflow of molasses is provided during the whole or part of the last cycle of cultivation.
45. **(currently amended):** A—The process for the preparation of a baker's yeast product according to claim 42 wherein said starting strain is cultivated according to a process comprising two or more consecutive cycles of cultivation ~~and providing wherein~~ a discontinuous inflow of molasses is provided during the whole or part of the last cycle of cultivation.
46. **(currently amended):** A—The process for the preparation of a baker's yeast product according to claim 43 wherein said starting strain is cultivated according to a process comprising two or more consecutive cycles of cultivation wherein ~~and a~~ discontinuous inflow of molasses is provided during the whole or part of the last cycle of cultivation.
47. **(currently amended):** The baker's yeast product according to claim 27, which when used to produce the dough having a formulation of sweet Danish pastries, comprising 18% sugar by weight with respect to a total amount of flour, whereby said dough is frozen for 100 days at -20°C and thereafter thawed,

- provides a total gas release measured with a zymotachygraphe for 2 hours and 30 minutes at 27°C of at least 30% higher than the control yeast in a dough of the same formulation and frozen and thawed under the same conditions, and
 - provides a proof time of said dough measured at 35°C of at least 15% lower than the proof time obtained with said control yeast in a dough of the same formulation and frozen and thawed under the same conditions.
48. **(currently amended):** The baker's yeast product according to claim 27 which when used to produce the dough having a formulation of sweet Danish pastries, comprising 18% sugar by weight with respect to a total amount of flour, whereby said dough is frozen for 100 days at -20°C and thereafter thawed,
- provides a total gas release measured with a zymotachygraphe during 2 hours and 30 minutes at 27°C of at least 40% higher than the control yeast in a dough of the same formulation and frozen and thawed under the same conditions, and
 - provides a proof time of said dough measured at 35°C of at least 20% lower than the proof time obtained with said control yeast in a dough of the same formulation and frozen and thawed under the same conditions.
49. **(currently amended):** The baker's yeast product according to claim 34, wherein said baker's yeast product is in the form of a frozen intermediate active dry yeast product having between 72 and 78% dry matter.

50. **(currently amended):** The baker's yeast product according to claim 34, wherein said baker's yeast product is in the form of a frozen intermediate active dry yeast product having between 74 and 78% dry matter.
51. **(currently amended):** The baker's yeast product according to claim 35, wherein said baker's yeast product is in the form of a frozen intermediate active dry yeast product having between 72 and 78% dry matter.
52. **(currently amended):** The baker's yeast product according to claim ~~36~~33, wherein said baker's yeast product is in the form of a frozen intermediate active dry yeast product having between ~~72-70~~ and ~~78~~80% dry matter.
53. **(currently amended):** The baker's yeast product according to claim 37, wherein said baker's yeast product is in the form of a frozen intermediate active dry yeast product having between 72 and 78% dry matter.